

Snacks and Bites

Buckwheat bread with yuzu butter 13

Mussel toast with spicy nduja (2 pc) 16

Salmon tartare with prawn senbei 19

Tempura padron peppers with bonito aioli 16

Crab croquettes with kani miso mayo (3 pc) 15

Small Plates

Sea scallop, strawberries, XO 24

Hokkaido, Japan

Red prawn tartare, tosazu jelly 26

Patagonian Sea, Argentina

Grilled maitake, burnt leeks, akazu 24

Hokto Kinoko Farms, Japan

Crispy potato, creme fraiche and dill 24

Idaho, USA

Add smoked sardines +6

Burrata, prosciutto, melon, quince 26

Puglia, Italy

Hispi cabbage, baby anchovies, asiago 24

Holland, Netherlands

Octopus tacos, burnt eggplant, pickled red onion 34

Canary Islands, Spain

Seafood tagliatelle with arctic shrimps and onsen egg 32

Ålesund, Norway

Large Plates

Black sole fish and chips, tartar sauce 32

Wicklow County, Dublin, Ireland

Claypot short-neck clams, pancetta, squid ink fregola 36

Jeju Island, South Korea

Lobster roll, citrus butter, kombu fries 35

Barrington, Canada

Kurobuta pork chop, sesame miso, tuscan kale 62

Snake River Farms, Boise, Idaho, USA

Miso-marinated wagyu skirt steak, fried onions, bordelaise 56

Queensland, Australia

Surume ika donabe, swordfish bacon, king oyster mushrooms 55

Kyushu, Japan

*Available in limited quantities every Saturday & Sunday

Desserts

Toasted castella cake with creme fraiche ice cream and soy caramel 14

Mascarpone ice cream monaka with strawberries and brown cheese 16

Chocolate tart with soba-cha cream 16

Free flow sparkling and still water available at \$2 per person.

We're going cashless! We accept credit/debit cards & mobile payments.

Prices are subject to service charge and GST.